



Micro Gum

Product Id: MG-2350-FG

MG-2350-FG is a fine White to pale yellow powder having medium viscosity, used in Food Grade. This product attains a cold water viscosity of 3500 CPS after hydrating for 2 Hrs. Product Specification ensured by MICRO GUM is as follows:

Application:

Bread, Bakery and Confectionery Products

Chemical Analysis:

MOISTURE	12 % Maximum
PROTEIN	6 % Maximum
ASH	1 % Maximum
AIR	6 % Maximum
FAT	1 % Maximum
GUM CONTENT	78 % Minimum
pH	5.5 -6.5

Granulation:

ON 40 mesh	Nil
ON 100 mesh	Traces
THROUGH 200 mesh	97 % Minimum

Viscosity:

COLD VISCOSITY, 1% SOL., TAKEN BY (BROOKFIELD VISCOMETER), SP. NO.4 / 20 RPM AT 25° C., :	
After 2 Hours	3500 CPS Minimum
After 24 Hours	stable or more

Microbiological:

APC/GM	5000 Maximum
YEAST and MOULDS/GM	500 Maximum
COLIFORM/GM	NIL/ABSENT
E.COLI/10 GM	NEGATIVE
SALMONELLA/20 GM	NEGATIVE

Packing:

25 Kg / 50 LBS, Multiwall Paper Bag with inside Polyliner / Laminated (Paper Bag Size 32") / Or 1000 Kg / 500 Kg Jumbo bags Or as per Buyer's Requirement.

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